

EXHIBIT E

SỞ KẾ HOẠCH VÀ ĐẦU TƯ THÀNH PHỐ HỒ CHÍ MINH

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Tìm kiếm chi tiết

Thứ sáu, ngày 01 tháng 02 năm 2008

Chi nhánh Công ty TNHH Sản xuất Thương mại Dịch vụ D&D - Nhà hàng Cua

Mã số thuế :

Tên viết tắt :

Tên đối ngoại :

Loại hình DN : Đơn vị trực thuộc DN NQD

Địa chỉ : 157-Lê Thánh Tôn-Phường Bến Thành-Quận 1

Điện thoại :

Email :

WebSite :

Tình trạng hiện tại : Doanh nghiệp giải thể

Số GPKD: 4112023930

Ngày cấp GPKD : 20/09/2006

Người đại diện PL : Đinh Thị Như ái

Nơi thường trú : 91A Phù Đổng Thiên Vương, Phường 11, Quận 5, TP HCM

Ngành nghề KD : Nhà hàng ăn uống (không kinh doanh rượu)./.



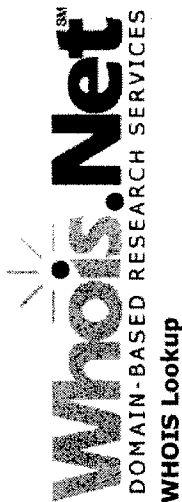
Nguyễn Minh Thủy

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32 Lê Thánh Tôn, Quận 1, Thành phố Hồ Chí Minh, Việt Nam

Tel : (84.8) 8297834 • Fax : (84.8) 8295008 - 8290817 • Email: skhdt@tphcm.gov.vn

EXHIBIT F



Domain Registration

[Click here for a SiteTiki.com article about nhahangcua.com](#)

.com

Go!

Lookup registration data for domains.

Domain Registration

XML error: syntax error at line 1

WHOIS information for: [nhahangcua.com](#):

[whois.enom.com]

=====

Registration Service Provided By: P.A Vietnam Ltd - \$9.99/Domain/Yearly
 Contact: pa@pavietnam.com

Domain name: nhahangcua.com

Registrant Contact:

CTY CP UNG DUNG A DONG
 CTY CP UNG DUNG A DONG CTY CP UNG DUNG A DONG (chauminhtrung@gmail.com)
 86336330
 Fax: 86336330
 155 huynh van banh, p12, q phu nhuan
 155 huynh van banh, p12, q phu nhuan
 HCM, SG 70000
 VN

Administrative Contact:

CTY CP UNG DUNG A DONG
 CTY CP UNG DUNG A DONG CTY CP UNG DUNG A DONG (chauminhtrung@gmail.com)
 86336330
 Fax: 86336330
 155 huynh van banh, p12, q phu nhuan
 155 huynh van banh, p12, q phu nhuan
 HCM, SG 70000
 VN

Technical Contact:

CTY CP UNG DUNG A DONG
 CTY CP UNG DUNG A DONG CTY CP UNG DUNG A DONG (chauminhtrung@gmail.com)
 86336330
 Fax: 86336330
 155 huynh van banh, p12, q phu nhuan
 155 huynh van banh, p12, q phu nhuan
 HCM, SG 70000
 VN

XML error: syntax error at line 1

Status: Locked

Name Servers:

dns1.name-services.com
 dns2.name-services.com
 dns3.name-services.com
 dns4.name-services.com
 dns5.name-services.com

Creation date: 16 Nov 2006 08:52:02

Expiration date: 16 Nov 2008 08:52:02

=====

The data in this whois database is provided to you for information purposes only, that is, to assist you in obtaining information about or related to a domain name registration record. We make this information available "as is," and do not guarantee its accuracy. By submitting a whois query, you agree that you will use this data only for lawful purposes and that, under no circumstances will you use this data to: (1) enable high volume, automated, electronic processes that stress or load this whois database system providing you this information; or (2) allow, enable, or otherwise support the transmission of mass unsolicited, commercial advertising or solicitations via direct mail, electronic mail, or by telephone. The compilation, repackaging, dissemination or other use of this data is expressly prohibited without prior written consent from us.

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 Version 6.3 4/3/2002

Verio Inc. - Growing Your Business, One Click At A Time

Domain Information

[Domain Name Registration](#), [News](#)
[Daily DNS Changes](#), [ICANN](#)

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Hosting Resources

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[Windows Hosting](#), [Windows Servers](#)

EXHIBIT G

Start a domain search: com Today's Offers **SALE** 24/7 Sales & Support: (480)505-8877

GoDaddy.com
The web is your **Domain!**TM

GoDaddy.com LIVE **ON-AIR**
Listen to today's show NOW!

mob **\$7.99 MOBI Sale!**
Get the Domain for the MOBILE Internet!

BobParsons.com
Super Bowl Ad Results.
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One big surprise.

Domains ▾ Hosting & Servers ▾ Site Builders ▾ SSL Certificates ▾ Business ▾ Email ▾ Domain Auctions ▾ Reseller Plans ▾

WHOIS
Search Results for:

Search Again
Enter a Domain Name to Check
 .com

KITWU.COM

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Please note: the registrant of the domain name is specified in the "registrant" field. In most cases, GoDaddy.com, Inc. is not the registrant of domain names listed in this database.

Registrant:
[Domains by Proxy, Inc.](#)

DomainsByProxy.com
15111 N. Hayden Rd., Ste 160, PMB 353
Scottsdale, Arizona 85260
United States

Registered through: GoDaddy.com, Inc. (<http://www.godaddy.com>)
Domain Name: KITWU.COM
Created on: 11-Jan-07
Expires on: 11-Jan-10
Last Updated on:

Administrative Contact:
Private, Registration KITWU.COM@domainsbyproxy.com
[Domains by Proxy, Inc.](#)
DomainsByProxy.com
15111 N. Hayden Rd., Ste 160, PMB 353
Scottsdale, Arizona 85260
United States
(480) 624-2599 Fax -- (480) 624-2599

Technical Contact:
Private, Registration KITWU.COM@domainsbyproxy.com
[Domains by Proxy, Inc.](#)
DomainsByProxy.com
15111 N. Hayden Rd., Ste 160, PMB 353
Scottsdale, Arizona 85260
United States
(480) 624-2599 Fax -- (480) 624-2599

Domain servers in listed order:
NS17.CIRTEXHOSTING.COM

Available TLDs

<input type="checkbox"/> KITWU.NET	\$9.99/yr SAVE!
<input type="checkbox"/> KITWU.INFO	\$2.99/yr SAVE!
<input type="checkbox"/> KITWU.BIZ	\$9.99/yr
<input type="checkbox"/> KITWU.US	\$9.99/yr
<input type="checkbox"/> KITWU.NAME	\$9.99/yr

You might also

REGISTER NOW!

NS18.CIRTEXHOSTING.COM

Registry Status: clientRenewProhibited
Registry Status: clientTransferProhibited
Registry Status: clientUpdateProhibited
Registry Status: clientDeleteProhibited

[See Underlying Registry Data](#)
[Report Invalid Whois](#)

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EXHIBIT H

**Menu**[Home](#)**Log In**

Username

Password

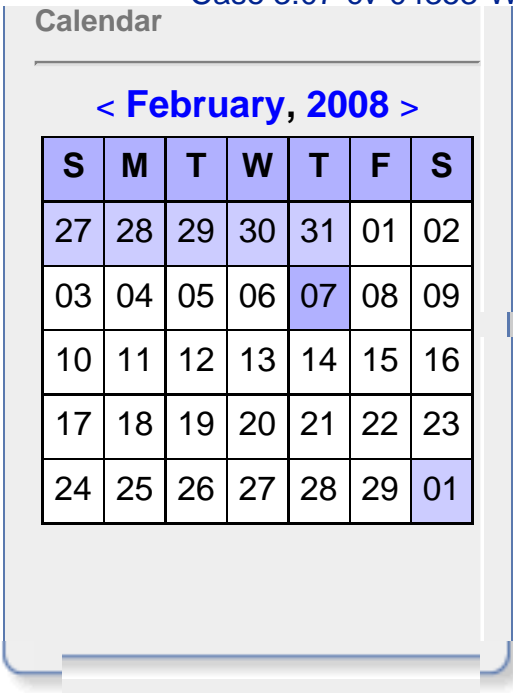
Remember Me

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[Forgot Your Password?](#)**Search Documents****Documents**[Categories](#) | [List Documents](#)

You do not have permission to view documents

Current Documents 1 - 4 of 4

Name <input type="checkbox"/>	Updated <input type="checkbox"/>	Actions
Itinerary	02/22/2007	View
<i>Travel Itinerary</i>		
Travel Documents	02/22/2007	View
<i>Passport and Visa information</i>		
Hoi An Information	02/17/2007	View
<i>Lists of restaurants, cafes and taylors.</i>		
Saigon To Do List	02/17/2007	View
<i>Things to do in Saigon</i>		



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EXHIBIT I



Menu

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Log In

Username

Password

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Search Events

< February, 2007 >

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
28	29	30	31	01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	23 08:30 AM Leaving	24
25	26	27 05:00 PM Location - Hoi An (Day 1)	28 All Day Location - Hoi An (Day 2)	01 All Day Location - Hoi An (Day 3)	02 All Day Location - Hoi An (Day 4)	03 All Day Location - Hoi An (Day 5)

[1](#) [2](#) [3](#) [4](#) [5](#)
Week

Calendar

< February, 2007 >

S	M	T	W	T	F	S
28	29	30	31	01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	<u>23</u>	24
25	26	<u>27</u>	<u>28</u>	<u>01</u>	<u>02</u>	<u>03</u>

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Search Events

Calendar

< February, 2007 >

S	M	T	W	T	F	S
28	29	30	31	01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	<u>23</u>	24
25	26	<u>27</u>	<u>28</u>	<u>01</u>	<u>02</u>	<u>03</u>

View Options

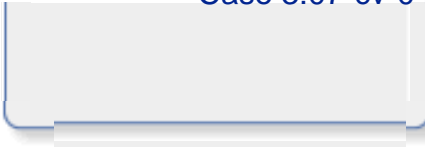
[Year](#)[Month](#)[Week](#)

< March, 2007 >

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<u>25</u>	<u>26</u>	<u>27</u> 05:00 PM Location - Hoi An (Day 1)	<u>28</u> All Day Location - Hoi An (Day 2)	<u>01</u> All Day Location - Hoi An (Day 3)	<u>02</u> All Day Location - Hoi An (Day 4)	<u>03</u> All Day Location - Hoi An (Day 5)
<u>04</u> All Day Location - Hoi An (Day 6)	<u>05</u> Until 10:00 AM Location - Hoi An (Day 7)	<u>06</u> 12:00 PM Hanoi (Day 1)	<u>07</u> Until 12:00 PM Hanoi (Day 2)	<u>08</u>	<u>09</u>	<u>10</u>
<u>11</u>	<u>12</u>	<u>13</u>	<u>14</u>	<u>15</u>	<u>16</u>	<u>17</u>
<u>18</u>	<u>19</u>	<u>20</u>	<u>21</u>	<u>22</u>	<u>23</u>	<u>24</u>
<u>25</u>	<u>26</u>	<u>27</u>	<u>28</u>	<u>29</u>	<u>30</u>	<u>31</u>

[1](#) [2](#) [3](#) [4](#) [5](#)

Week



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**Menu**[Home](#)**View
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Username

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Remember Me

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Departing Canberra, then Sydney for Saigon.

08:30 AM - 03:20 PM
02/23/2007**Search Events**

Calendar

< **February, 2007** >

S	M	T	W	T	F	S
28	29	30	31	01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	<u>23</u>	24
25	26	<u>27</u>	<u>28</u>	<u>01</u>	<u>02</u>	<u>03</u>

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interest you as
well**

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- [Hoi An
Information](#)

Wiki[Hoi An](#)

- [HoiAn](#)

**Photo
Albums**[Hoi An](#)

- [Hoi An](#)

Log In

Username

Password

Remember Me

[New Account Signup](#)
[Forgot Your Password?](#)**Location - Hoi An**

Vinh Hung Resort

From: 05:00 PM, 02/27/2007
To: 10:00 AM, 03/05/2007**Search Events**

Calendar

< **February, 2007** >

S	M	T	W	T	F	S
28	29	30	31	01	02	03
04	05	06	07	08	09	10
11	12	13	14	15	16	17
18	19	20	21	22	<u>23</u>	24
25	26	<u>27</u>	<u>28</u>	<u>01</u>	<u>02</u>	<u>03</u>

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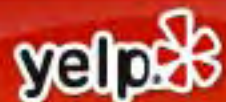
EXHIBIT J

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Address http://www.yelp.com/biz/the-boiling-crawfish-san-francisco

Go Links



Real People. Real Reviews.™

Search for (e.g. taco, salon, Max's)

Near (Address, City, State or Zip)

sacramento, CA

Search

Welcome

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Talk

Events

Member Search | Account | Log In

The Boiling Crawfish

 based on 9 reviews [Rating Details »](#)Category: Cajun/Creole [\[Edit\]](#)

Neighborhood: Outer Sunset

2333 Irving St

(between 24th Ave & 25th Ave)

San Francisco, CA 94122

(415) 665-6033

Price Range: \$\$

Attire: Casual

Takes Reservations: Yes

Waiter Service: Yes

Good for: Dinner

Open 24 Hours: No

Accepts Credit Cards: No

Good for Groups: Yes

Delivers: No

Wheelchair Accessible: Yes

Alcohol: Beer & Wine Only

Parking: Street

Good for Kids: Yes

Take-out: Yes

Outdoor Seating: No

BYOB/Corkage: BYOB, Corkage Fee



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[Edit Business Info](#) [Link to This Page](#)[First to Review](#) Daniel W.[Send to Friend](#)[Bookmark](#)[Send to Phone](#)[Write a Review](#)[Print version](#)

You Might Also Consider

Elite Cafe

San Francisco, CA

217 reviews

Heated Outdoor Dining in the Heart of the Upper Fillmore - Full Bar, 20 Wines by the Glass, and Fresh Oysters

Sponsored Result

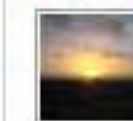
9 Reviews for The Boiling Crawfish

Sort by: **Recent + Votes** | Time | Rating[Search Reviews](#)

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People Who Viewed This Also Viewed...



Cajun Pacific

58 reviews

Neighborhood: Outer Sunset

Category: Cajun/Creole



Pagan Restaurant

9 reviews

Neighborhood: Outer Richmond

Category: Burmese

[Dreadlocks French Soul Food](#)

Internet

 3
 4amanda b.
San Jose, CA

01/29/2008

Friendly service, and nice waiters... The mild sauce would do it for me. I don't want to lose the taste of the texture. It's a new restaurant, so they are not organize yet, but the sauce is really GOOD & the corn is to die for... Compare to PJ down the street for 2 lbs for \$34, this place is much better, & also family own....

The crawfish is not in season now & they are from Louisiana & fresh... I got to see the crawfish from their kitchen.. fresh & crawling around!!! & the Plane Cargo Label on the Crawfish box.. that was cool!

Ask for the bread next time to dip with the sauce... you won't regret...

Bookmark Send to a Friend Link to This Review

 2
 44swys -
San Francisco, CA

02/02/2008

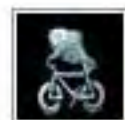
A bag full of Cajun-Asian love...

Since I was exhausted from pulling money form Wamus belly to feed my landlord. I stop by the Boiling Craw fish last night for a quick pick me up. The place was slow for a Friday night but what the hell - I love Craw fish.

I've been making these little critters at home for some years now and let me say I love them but they do get messy. So the idea of a messy meal at some else place- great why not. I love that T.B.C. menu is limited to messy eating love that they do well- which is great, focus on what you know girls... I also like the simple decor of this place, I hope they keep this way. The half pound of critters a ate was simple and perfect tasting.

T.B.C. is def- a new gem in this neck of the hood.

Bookmark Send to a Friend Link to This Review

 0
 7I.D. Cloaker ..
San Francisco, CA

01/27/2008

It is very spicy. We ordered the "medium spicy" boiling crawfish, and my lips are still burning after 3 beers and 2 bottles of water.

The corn cooked in the spice broth is very good. I will order the corn again.

 141 reviews
Neighborhood: Civic Center/Tenderloin
Category: Cajun/Creole**Hot and New**[Coffee Bar](#) 36 reviews
Neighborhood: The Mission[Imperial Spa](#) 82 reviews
Neighborhood: Pacific Heights[Spruce](#) 153 reviews
Neighborhood: Laurel Heights[Epic Roasthouse](#) 18 reviews
San Francisco, CA[Rosamunde Sausage Grill](#) 471 reviews
Neighborhood: Lower Haight

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+7I.D. Cloaker
San Francisco, CA

01/27/2008

It is very spicy. We ordered the "medium spicy" boiling crawfish, and my lips are still burning after 3 beers and 2 bottles of water.

The corn cooked in the spice broth is very good. I will order the corn again.

I don't know where they get the crawfish. But their size is not consistent. some of them are good sized, but most of them are rather small. If the owner really knows the crawfish vendor well, then I'd assume the vendor would pick out the large ones for her. The unevenness in sizes tells me the owner probably doesn't have a good, reliable source for the crawfish.

The menu is very weird. I thought I could get some gumbo or Jambalaya there, too. But no... It's crawfish, or crab, or shrimp, cooked in cajun style or steamed. It's like their menu has only been half developed and the owner is still trying to figure out how to develop the other half of the menu.

I was looking forward to a down home dixie experience. But this ain't no dixie. I just can't imagine eating crawfish without that down-home, warm, easy-going NOLA feeling. The place feels very sterile to me.

Anyway, one star for the corn, one star for opening up a NON-ASIAN restaurant on that stretch of Irving street (god we need more diversity there). But I don't know what to make of this place. I can buy crawfish for \$3.99/lb at 99 Ranch Market in south san francisco and boil my own, complete with gumbo and jambayaya. Given this place has no dixie feel to it, and the menu is incomplete, I don't know when I would go there again.

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People thought this was: Useful (1)

+5
+1Daniel W.
San Francisco, CA

01/18/2008

Soupy. Savory. SPICY. This joint is a little slice of southern heaven. The food here rocked my world so hard that I had to create a Yelp account just to sing its praise.

Walking through the door, the friendly establishment proprietor, Lisa, sat me and my roommate down at a simple table covered with butcher paper and brought us our menus - she then came around behind us and tied large plastic bibs around our necks. This was gonna get ugly...

I ordered 1 lb of crawfish, 3 pieces of corn, and 6 hotlinks spicy. All of this came in a clear plastic

5
1Daniel W.
San Francisco, CA

01/18/2008

Soupy. Savory. SPICY. This joint is a little slice of southern heaven. The food here rocked my world so hard that I had to create a Yelp account just to sing its praise.

Walking through the door, the friendly establishment proprietor, Lisa, sat me and my roommate down at a simple table covered with butcher paper and brought us our menus - she then came around behind us and tied large plastic bibs around our necks. This was gonna get ugly...

I ordered 1 lb of crawfish, 3 pieces of corn, and 6 hotlinks spicy. All of this came in a clear plastic bag, swimming in a hot garlicky broth. Picking up my bag, I peered into it like a giddy schoolboy that had just won a goldfish at the county fair. An intoxicatingly torrid stank wafted forth.

The stringy flesh of the crawfish was suprisingly sweet, the corn (soaking up the soup) wonderfully savory, and the hotlinks errr... were ummm... hot. My lips swelled to twice their normal size cos the food was so hot and I flicked spicy sauce into my eyes half a dozen times but deeyamn, it was glorious.

I'm hooked on this joint and probably headed back in a couple of days. It won't be winning the "Classiest Restaurant" award any time soon, but the grub is untouchable. Ohya, I'll be bringing chapstick and goggles next time around.

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People thought this was: Useful (2) Funny (2) Cool (1)

0
1jackie d.
San Francisco, CA

01/30/2008

Just to clarify a few things about crawfish - it's still extremely early in the season, so that's why some are pretty small - go back to this place in May and they'll be three times the size I'm sure. Also, the size will never be "consistent"! I've eaten boiled crawfish about 1000 times in my life, and there are always big and small ones mixed together. They aren't sorted by hand to be consistent - that'd make the price double what it is!

[Bookmark](#) [Send to a Friend](#) [Link to This Review](#)1
19

cheryl f.



01/26/2008

one star for the corn & sausage ... one star for the nice staff ...

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Address <http://www.yelp.com/biz/the-boiling-crawfish-san-francisco>

Go

Links >>

1
19cheryl f.
San Francisco, CA

01/26/2008

one star for the corn & sausage ... one star for the nice staff ...

a friend told me about this place this afternoon. i've mentioned that i'm from louisiana before ... no self respecting louisianian in the city would hear tell of boiled crawfish, and not get straight to it.

the crawfish were UNbelievably tiny (see picture). they tasted good ... but at \$16 for a pound of tiny crawfish, 2 inches of sausage, and 2 half pieces of corn, i'm not impressed at all. at ALL.

i know that crawfish aren't in season right now, so i'll give them another chance in march. after that, if the crawfish are still so small ... i'll be done with this place.

again, the taste was nice. i got the spicy ... the very sweet staff advised me that even they couldn't eat the spicy. feh, it was not that spicy. but it was very tasty.

sorry if this review seems so hot-cold. for the price, i would have *loved* it if the crawfish were bigger. but they were so tiny that they were difficult to peel ...

... looking forward to crawfish season ... maybe i'll be happier with the boiling crawfish then.

for now, buy a ticket to baton rouge and go to tony's ... it's cheaper, and a lot less frustrating!

[Bookmark](#) [Send to a Friend](#) [Link to This Review](#)0
1Stephen C.
Orange, CA

01/28/2008

i used to eat crawfish down in socal all the time but this place blows them out of the water. Right now they are brand new so they are still trying to hire staff so the service isn't the greatest but the food is amazing. Medium is pretty spicy so if you can't handle spicy, go for the mild.

Get sausage and corn too...so good

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1Daisy V.
Richmond, CA

01/27/2008

Very good...

I took my bf to this restaurant because I had them while I was in Los Angeles..Crawfish isn't in season during this season. but the owner explain that the crawfish would be bigger during the

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1Stephen C.
Orange, CA

01/28/2008

i used to eat crawfish down in socal all the time but this place blows them out of the water. Right now they are brand new so they are still trying to hire staff so the service isn't the greatest but the food is amazing. Medium is pretty spicy so if you can't handle spicy, go for the mild.

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1Daisy V.
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01/27/2008

Very good...

I took my bf to this restaurant because I had them while I was in Los Angeles..Crawfish isn't in season during this season, but the owner explain that the crawfish would be bigger during the summer. I didn't really mind because I was craving the sauce that comes with the crawfish and corn. We bought the medium spicy because I wasn't sure how spicy it was there than in orange county. For me it was spicy and perfect for me, but my bf wanted more spicy. So definitely the next time we go he can get his own bag. It was everything like the one in orange county, except for the season fries and chicken wings. "The Boiling Crawfish" just open last week, so the menu wasn't as huge as it will be. But the waiters explain that they serve steam crabs and oysters. I have no complaint towards this place because I love seafood. All I wanted was the crawfish boiling in that broth that they serve in orange county. I wasn't going to drive an hour to San Jose to get crawfish so I was glad that someone open this kind of style of crawfish in San Francisco.

I hope they stay open for a while.

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People thought this was: Useful (2)

0
1sean c.
San Francisco, CA

01/21/2008

absolutly the rudest staff ever!!!

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Boiling Crawfish (New) Outer Sunset

I saw this just the other day, just opened Cajun- Creole style shrimp, crawfish, crab, oysters, beer and wine. On Irving at 24th Ave. in the former Ha's Chinese or Ho's place.

Any reports yet?

I am curious to know where the crawfish is coming from.



[Lori SF](#) Jan 19, 2008 07:07PM

[Permalink](#) |[Reply](#)

11 replies so far

Since the same guy owns a "Boiling Crawfish" place in Sacramento, it's a fair bet they come from someplace

Who's Talking?



Places Mentioned



[Boiling Crawfish](#)

2333 Irving St San Francisco, CA 94122

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between here and there, like this place:

<http://www.isletoncoc.org/today.htm>



Xiao Yang Jan 19, 2008 08:17PM

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1.

that is funny, you might be right.

re: Xiao Yang ↑



Lori SF Jan 19, 2008 08:38PM

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1.

I tried it on Thursday night. It is part of the same Boiling Crawfish chain in Sacramento and San Jose. The manager of this new location was brought over from San Jose. Amazingly, she opened this new location in 15 days - got the keys on Jan 1 and opened on Jan 16!

re: Lori SF ↑

We were informed the crawfish are flown over every other day from Louisiana. She personally goes to SFO in the morning to inspect all the crawfish and toss out any dead ones.

My roommate and I each got 1-lb of crawfish with 3 corn on the cob pieces and 6 half-links of sausage. He got the spicy heat and I got medium. Total came to \$20 each - \$12 per lb of crawfish and \$0.50 for each piece of corn or sausage.

I'm not a very descriptive writer so you can read his review on Yelp instead. My abbreviated review is that it was very tasty, a great bargain for the food, and we'll definitely be going back.

<http://www.yelp.com/biz/the-boiling-c...>



junesix Jan 20, 2008 05:10PM

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1.

No need to be descriptive if that's not your think ... only that you liked it or not. Thanks for the post. No credit cards accepted?

re: junesix ↑

Some other info and a picture from sf.eater.com

<http://sf.eater.com/archives/2008/01/...>



Boiling Crawfish

2333 Irving St San Francisco, CA 94122



rworange Jan 21, 2008 12:59AM

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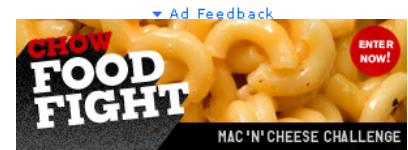
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Main

Some of the commenters on SF eater seemed mystified by the location and the connection with Asians, but if you've been to Shanghai lately you'll find that crawfish is more popular than watermelons these days over there, with crawfish restaurants popping up on almost every street corner over the last two years. Beijing is said to have gone through a similar craze.



Xiao Yang Jan 21, 2008 07:56AM

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1.

I think that the Louisiana style crawfish boils have come up here via transplants from Louisiana and Houston through Southern California.

re: Xiao Yang

There have been these types of restaurants opened by ethnic Vietnamese in the Westminster area for a few years now.



PorkButt Jan 21, 2008 06:04PM

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1.

The owner of Boiling Crawfish may be ethnic Vietnamese, judging from his name (Kevin Vu).

re: PorkButt



Xiao Yang Jan 21, 2008 07:42PM

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2.

Cash only. Open until 10pm. Went again tonight with a large group of friends. This time we also tried shrimp - also quite tasty and large but I still prefer crawfish.

re: rworange



junesix Jan 23, 2008 01:41AM

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2.

They can't get crawfish from Louisiana year round - I've been in New Orleans this time of year and live crawfish was out of season.

re: junesix



PorkButt Jan 21, 2008 06:02PM

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1.

You are so right.

re: PorkButt

<http://www.cajungrocer.com/fresh-food...>



Cheesy Enchiladas

Loaded with cheese and chile gravy



Drink

Filthy Martini

Why drink it dirty when you can get filthy?



Side Dish

Southern-Style Skillet Cornbread

With hominy and jalapeño to spice it up



[wolfe](#) Jan 21, 2008 06:06PM

[Permalink](#) |

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2.

Crawfish is season from FEB to JUNE. However, you still get them live all year round, its just that they are smaller.

re: PorkButt

The Boiling Crawfish on Irving & 24th are quite good...



[amandabach](#) Jan 29, 2008 01:23PM

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The Dish: Boiling Crawfish Opens, Continues to Awe

Thursday, January 17, 2008



Last night, Cajun came to the Sunset in the form of **Boiling Crawfish**, now officially open and quickly gaining eccentric status thanks to its quizzical 3pm opening time, elementary [want ads](#) and curious [menu](#). What's more, the Boiling Crawfish folks have elected to open **with the old Ha's Chinese signage still up**, representing the first time in our recent memory that a completely-overhauled restaurant has opened with old signage still gracing its facade. Nonetheless, over a dozen diners were spotted inside last night, with countless other curious Sunset denizens peeking at the scene. Inquiring minds still want to know about the 50-cent sausage, by the way. *2333 Irving Street, between 24th and 25th, the Sunset; (415) 663-6033; Mon-Thu 3pm-10pm, Fri-Sun 12pm-10pm*

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Comments (5 extant)

Noe_Eater

I'm a little tired of "cajun" places that serve Japanese or Chinese beer, but can't seem to put Dixie or Abita on the menu. Hard to take seriously.

Comment #1, left at 01/17/08 12:44 PM.

[Noe_Eater's stats.](#)

guest

www.flickr.com



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They also have Ha's old phone number. They will be getting a lot of calls for delivery which was the center of Ha's business.

I wonder why they chose to open the restaurant here rather than on 9th Avenue. All of the restaurants between 25th & 19th on Irving are Asian.

Comment #2, left at 01/17/08 01:53 PM.

junesix



I'm a big fan of the Cajun crawfish restaurants in Garden Grove (Southern California) so I was eager to try out this new spot. I met the manager and she said the crawfish is live and flown in every other day from Louisiana. She personally goes to SFO to inspect the crawfish and toss out the dead ones. I was impressed and decided to order 1-lb of crawfish with medium spicy sauce, 3 pieces of corn on the cob, and 6 sausage links. They steam the crawfish and serve it in a rich spicy and garlicky broth in a clear bag. The corn and sausage were delicious when dipped in the sauce. A patron at another table who had also eaten there the night before brought his own crusty French rolls and offered us rolls. Those were greedily soaked in the broth and eaten. My roommate ended up eating all the broth using just the bread.

The crawfish was \$11.95 a pound. With the corn, sausage, drinks, and tax it came out to \$20 per person. In all, it was a great meal and I'll definitely be

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coming back.

Despite the quiet opening, the manager told us they had a great opening night on Wednesday. The manager took delivery of the keys on December 31 and rushed to get the whole operation up and running in 16 days! They'll be getting in new settings and tables soon (the current tables are from the prior restaurant).

Comment #3, left at 01/17/08 11:18 PM.

junesix's stats.

guest

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WTF?!

Dipping boiled crawfish in a sauce?

\$12/lb? I eat 5-8 pounds of crawfish easily.

Noe_Eater, Dixie is just too hard to come by these days. Hell, it's hard to find

Dixie even in Metairie.

Comment #4, left at 01/18/08 03:14 PM.

guest

Noe_Eater, Dixie brewing company took a substantial hit in Katrina and hasn't been in production really since. They were "hoping" to be back in business by Oct 2007, so I'm not sure if they succeeded or not. Of course it'd be awesome to slam some Blackened Voodoo as you shuck_em_an_suck_em but at least you're getting some decent Cajun food here.

Curious enough though, the posted article made it sound like there were no Cajun spots in the Sunset, when there are clearly two of them. PJ's and Cajun Pacific. I know first hand the latter rocks out. I've used Chuck's catering service for 2 years now at my annual Crawfish hoe-down that I have every late Spring in Crissy field. If anyone is interested into coming to the 5th annual this year (last year we had over 120 people, 160 lbs of crawfish flown in live from Lousy-anna, 4 kegs, and tons of southern/Cajun food) drop me a line at:

crawfishboilster@gmail.com

I'll send out the Evite / info closer to the event.

yeehAW!

Comment #5, left at 02/02/08 11:34 AM.

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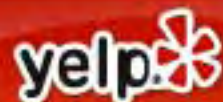


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Misa W.
Sacramento, CA

★★★★☆

01/20/2008

Hooray! There's finally a place to get crawfish (and other boiled shellfish) in Sacramento. I ordered the boiled Louisiana style crawfish plus corn. You can also get it steamed. I ordered it spicy, and this Louisiana girl can attest that it was lips-burning spicy with delicious flavor. The spice mix tastes a little different than New Orleans style in that it had more garlic flavor added to the chili mix. I really enjoyed it. At \$8.99/lb, my crawfish habit could get expensive (a New Orleans-sized portion is about 3 lbs per person), but I'm not complaining -- it's worth it because it's prepared well AND they go to SMF in the morning to pick up fresh Louisiana crawfish. Hence, the later opening time each day (3-10pm). Interestingly enough it came with fresh lime wedges and dry seasoning/salt mixture. I think perhaps this comes from the Vietnamese influence. I chatted with the owner's brother who was pleasantly surprised to hear that yelpers had discovered the restaurant so soon after opening (2 weeks). The owner has 2 other branches in SF and LA. Next time, I'd like to try the

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01/20/2008

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